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## PRODUCT INFORMATION

Code: 1902-18

Issue No. 2

Date revised: June 2019

<b>Product Name</b>	:	Lecitem Pumpable S
<b>Product Description</b>	:	A liquid improver that offers a cost effective Process for the production of a wide range of Breads, rolls, buns, and other yeast raised goods
<b>Ingredient Declaration</b>	:	Vegetable oil, soy flour, emulsifiers, stabilizer, flour improver, and enzymes
<b>Recommended Usage</b>	:	2.5% based on flour weight
<b>Allergens</b>	:	Wheat, wheat products, soy, soy products
<b>Packing</b>	:	Available in 18kg plastic pail
<b>Storage</b>	:	Store in a cool (25-35°C), clean, and dry place away from direct sunlight and moisture.
<b>Shelf life</b>	:	Twelve (12) months under favorable conditions.

All ingredients for this product comply with Philippine food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made, however. Since the Manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions but our technical staff is available to assist the purchasers in adapting the aforementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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